ZANUSSI

FREE STANDING

ELECTRIC COOKER

WITH GAS HOB

ZCM 1000X

INSTRUCTION BOOKLET

IMPORTANT SAFETY INFORMATION

These warnings are provided in the interests of your safety. Ensure that you understand them all before installing or using the appliance. Your safety is of paramount importance. If you are unsure about any of the information in this book contact the Customer Care Department. Telephone 0870 5 727727.

INSTALLATION

- The appliance must be installed according to the instructions supplied. The installation work must be undertaken by a competent person as stated in the Gas Safety (Installation & Use) regulations current edition.
- It is important that the appliance is suitable for your gas supply. Your installer should check the rating plate.
- The appliance must be installed in an adequately ventilated room.
- Please ensure that the floor the appliance is to be installed upon is level.
- This appliance is heavy and care must be taken when moving it. **Do not** try to move the appliance by pulling the door handle.
- All packaging, both inside and outside the appliance must be removed before the appliance is used.
- **Do not** stand on the appliance or on the open oven door.
- **Do not** allow children to play with any part of the packaging.
- It is dangerous to alter the specifications or modify the appliance in any way.

CHILD SAFETY

- This appliance is designed to be operated by adults. Young children **must not** be allowed to tamper with the controls or play near or with the appliance.
- The appliance and accessible parts especially around the grill area become **hot** when the appliance is in use.
- **CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.**

DURING USE

- **Do not** use this appliance if it is in contact with water. **Never** operate it with wet hands.
- Take great care when heating fats and oils as they will ignite if they become too **hot.**
- When you are lighting any burner check that it is lit before you leave the appliance. When turning off a burner, **do not** leave the appliance until the flame has gone out.
- **Always** use oven gloves to remove and place food in the oven.
- **Ensure** that the vents at the top of the oven are not obstructed to ensure ventilation of the oven cavity.
- **Never** line any part of the appliance with foil.
- **Do not** allow heatproof cooking material, e.g. roasting bags to come into contact with oven elements because they may catch fire.
- **Always** stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.
- **Do not** place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Ensure that all control knobs are in the OFF position when not in use.
- **Do not** stand on the open oven door.
- **Do not** hang towels, dishcloths or clothes from the appliance handle.

CLEANING AND MAINTENANCE

- **Do not** leave cookware containing foodstuffs, e.g. fat or oil in the appliance in case it is inadvertently switched on.
- This appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- **Do not** disconnect the appliance from the gas supply if the supply pipe does not have a bayonet connection as described in the installation section. If this is the case contact the person who installed the appliance.
- Only clean this appliance in accordance with the instructions given in these books.
- **Always** switch off the electric supply before cleaning the appliance.

AT THE END OF THE APPLIANCES LIFE

- When the time comes to dispose of your appliance please contact your local Council Authority. They can arrange to dispose of the appliance in a safe and controlled manner. The number will be in the telephone book.

Please read the instruction books carefully before use and retain for future reference.

To help you the following symbols will be found in the book

Safety Instructions

Hints and Tips

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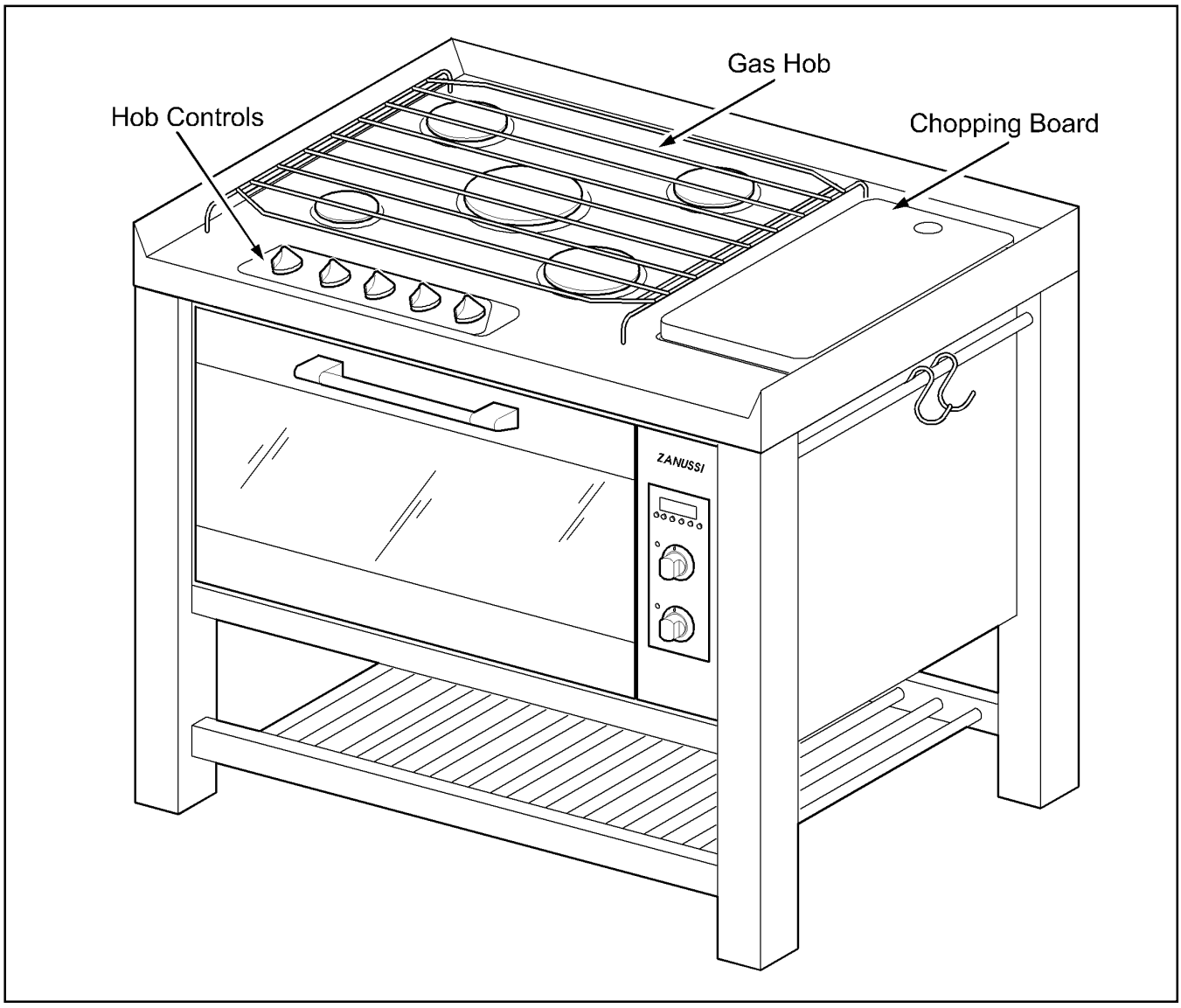
DESCRIPTION OF THE APPLIANCE

SLOT IN ELECTRIC COOKER WITH GAS HOB



The appliance contains a multifunction oven which comprises a number of different cooking functions and a full width grill.

The gas hob with five burners is fitted with automatic ignition.

RATING PLATES

The Hob: This is situated on the underside of the right hand side of the hob, above the towel rail.

The Oven: This is situated on the front fame of the oven upon opening the door.
The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plates.

Do not remove the rating plates from the appliance as this may invalidate the guarantee.

BEFORE USING THE APPLIANCE

IMPORTANT

Please read both this and the accompanying ZBM 799 Instruction Book before installing or using this appliance and retain for future reference.

Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owners can get to know the functions of the new appliance and the relevant warnings.

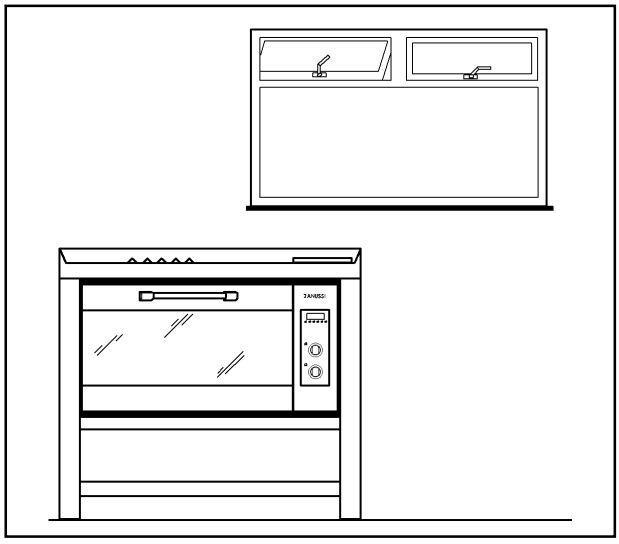
FOR OPERATING INSTRUCTIONS ON THE USE AND INSTALLATION OF THE OVEN PLEASE REFER TO THE ZBM 799 INSTRUCTION BOOK.

LOCATION

The room the appliance is fitted in must have a good air supply that meets the standard BS 5440 Part 2 (current edition). The appliance may be placed in a kitchen, kitchen/diner or bedsit but not in a garage. It should not be installed in a bedsit smaller than 20m^3.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

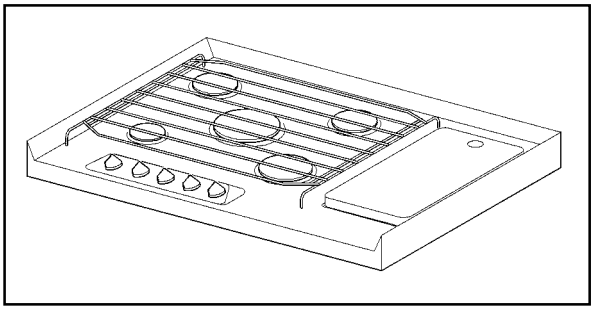


THE GAS HOB

USES OF THE HOB

The gas hob has four different burner sizes to suit different types of cooking:

To ensure maximum burner efficiency only use pots and pans with flat bases appropriate to the burner size used.



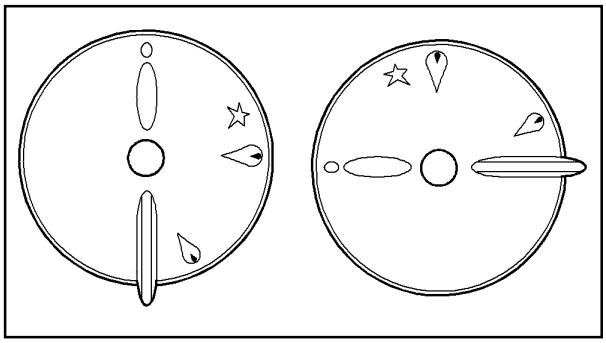
Burner	Minimum Pan Size	Maximum Pan Size
Ultra Rapid	160mm (6½")	300m (11½")
Rapid	120mm (5")	200mm (8")
Normal	120mm (5")	200mm (8")
Simmer	120mm (5")	200mm (8")

Ensure the pan support is correctly fitted before using the hob. See page 11.

HOW TO LIGHT THE HOB BURNERS

The hob ignition works by means of an electric spark system. Details about the plug are given on page 22.

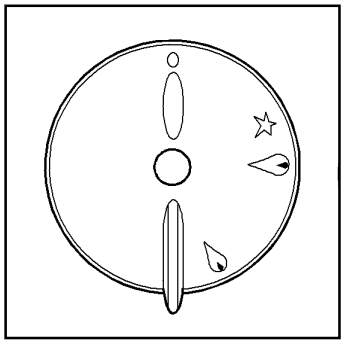
1. Push in and turn the control knob to the left to the highest setting. This is shown by a large flame symbol.
2. When the burner has lit release the control and adjust the setting as required.



When lighting any burner ensure that it is lit before you leave the appliance.
When turning off a burner, ensure the flame has gone out before leaving the appliance.

TO TURN OFF ANY BURNER

1. Turn the control knob to the off position. This is shown by a large dot.



Place pans on the centre of the burners.
Position pans so the handles cannot be accidentally knocked or overhang the appliance.
Lift pans on and off the pan supports. Do not slide them across the hob.

THINGS TO NOTE

- If you are having any difficulty lighting a hob burner turn all the hob controls off and make sure the burner parts have been replaced correctly.
  See page 11 for more information.

HINTS AND TIPS

- Keep flames under the base of pans. If the flames lick round the sides of the pan you are wasting gas.
- **Do not** overfill pans or they will boil over.
- Use pans with flat bases. They are more stable than a pan which is warped.
- **Do not** use pans with very heavy handles which cause the pan to tip.
- Cover pans with a lid whenever possible. Food will heat up more quickly and there will be less steam in the kitchen.

Do not leave accidental spillage on the hob or removable parts. The spillage should be wiped up and the parts washed and carefully dried as soon as the hob, pan supports and burner parts are cool enough to touch.
See pages 9 and 10 for full cleaning instructions.

- A flat based Wok will stand stable on the pan supports. If you use a round based Wok with a collar support, the collar must be the open wirework type otherwise the performance of the burner will be affected.

Take care to avoid burns and scalds when reaching across the hotplate.

Take extra care when deep fat frying, do not cover the pan with a lid. Do not leave a pan unattended. If the pan catches fire, leave it where it is and turn off all controls. Place a damp cloth or a fitting lid over the pan to smother the flames. Never put water on the fire. Leave to cool for 30 minutes.

For the operating instructions on the use of the oven please refer to the ZBM 799 Instruction Book.

THE TIMBER SURROUND

- There will be some pattern, colour and grain differences over the timber surfaces. This is a normal characteristic of the appearance of wooden products.
- Please note that timber surfaces will weather over time as they are exposed to light.
- Timber surfaces should be wiped down with a sparing amount of water.
- Water should never be left to stand on wooden surfaces for any period of time.

ACCESSORIES

CHOPPING BOARD

- **Always remove the chopping board when the hob is in use.**
- Always keep wooden kitchen utensils well away from naked flames.
- Dry the chopping board thoroughly before storage.
- In the kitchen keep worktops, chopping boards and utensils clean with soapy water between preparation stages. Ideally, keep one chopping board for raw meat and another for other foods. Keep your dish cloths and tea towels clean.
- The chopping board is not covered by the guarantee conditions accompanying this appliance.

HELPFUL HINTS WHEN BUYING AND PREPARING FOOD

Care must be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when preparing, reheating, cooking, cooling, defrosting and freezing foods.

1. Always ensure food you purchase is of good quality and in prime condition. Shop at a reliable source and buy the 'freshest' looking package – avoid shop worn labels or produce covered in dust.

2. Avoid buying chilled or frozen products if you cannot store them straight away. The use of an insulated container when shopping is advisable.

3. Buy and consume foods prior to the 'Sell by' or 'Best Before' date.

4. When you arrive home, place perishable foods in the refrigerator or freezer immediately. Ensure they are well covered to prevent cross contamination with bacteria from raw to cooked foods.

5. Follow the cooking instructions on packets of prepacked and cooked chilled foods, but be prepared to adjust cooking times and temperatures to suit your particular oven. For example, the Fan Oven generally requires 20-25°C lower temperature than conventional ovens.

6. Always ensure that cooked chilled foods are thoroughly reheated until they are piping hot throughout.

7. It is preferable to defrost frozen foods slowly in the refrigerator. Alternatively, a microwave cooker or the Defrost function on your oven may be used.

8. Always cook defrosted foods immediately after thawing. Thawed food should never be refrozen.

9. Joints of meat and poultry should be thoroughly defrosted before cooking.

10. Cook meat thoroughly – use a meat thermometer if preferred, which penetrates the joint to check that the centre temperature has reached the required temperature (see table below).

MEAT	TEMPERATURES
Beef	Rare - 60°C Medium - 70°C Well Done - 80°C
Pork	Well Done - 80°C
Lamb	Medium - 70°C Well Done - 80°C

11. If not eaten straight away after cooking, food should be cooled as quickly as possible (within one hour) and then refrigerated or frozen as required. **Do not** put hot food into a refrigerator or freezer.

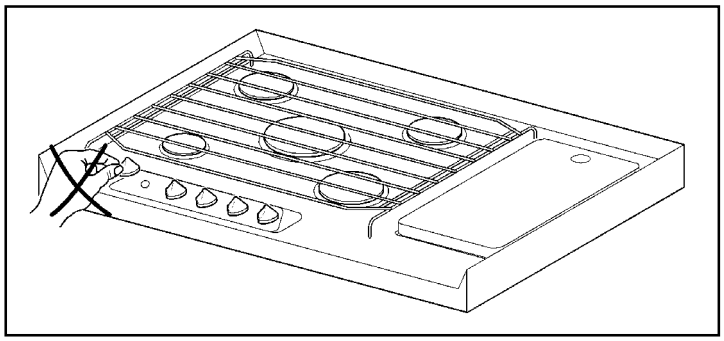
12. In the kitchen keep worktops, chopping boards and utensils clean with hot soapy water between preparation stages. Ideally, keep one chopping board for raw meat and another for other foods. Keep your dish cloths and tea towels clean.

CARE AND CLEANING

For hygiene and safety reasons you must keep this cooker clean. A build up of fat or other foodstuff could cause a fire.

Before cleaning the cooker always ensure the cooker is cool before switching off the supply.

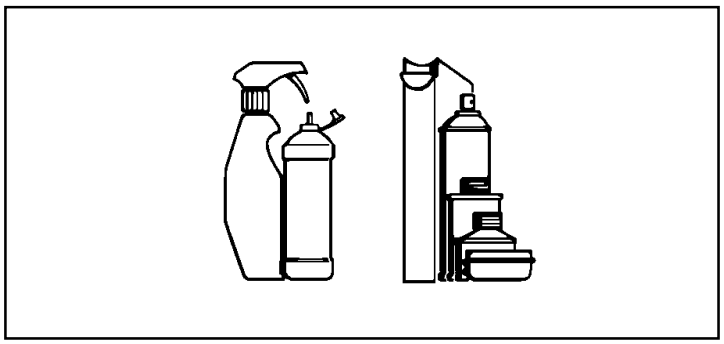
Do not use any polishes, caustic cleaners, abrasives, washing soda or soap powder except those recommended in this book.
If you own a dishwasher please read the operating instructions for the machine before you wash any part of your appliance in it.
Clean the appliance regularly using a cloth that has been wrung out in hot water to which a little washing up liquid has been added. Rinse and polish with a soft cloth.



Do not attempt to remove any of the control knobs from the hob as this may cause damage and is a safety hazard.

CLEANING MATERIALS

Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.



CLEANING THE HOB

Switch off the electricity supply before cleaning and ensure the hob is cool.

Clean the hob with a soft cloth and hot water to which a little washing up liquid has been added.

Any spillages on the Stainless Steel finish must be wiped off immediately. Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Abrasives must also be avoided to prevent damaging the Stainless Steel or painted finishes. To prevent streaking on Stainless Steel models finish with a soft cloth.

Ensure the hob is dry before replacing any parts removed for cleaning.

CLEANING THE HOB BURNER PARTS AND PAN SUPPORT

Take care not to damage the spark electrodes. If damaged they will not light.

Please note that due to the nature of stainless steel the pan support will tarnish through use over a period of time. Some of this discolouration may be removed by using proprietary cleaning agents.

Remove the burner parts carefully taking care not to damage the spark electrodes. Clean the pan support, burner caps and burner crowns in hot water to which a little washing up liquid has been added. You may use mild abrasives.

Do not wash the pan support or burner parts in a dishwasher.

Make sure the slots in the crown are not blocked by food or cleaning materials. If you look after the burner crowns in this way they will stay reasonably clean, however, the surface will dull with time.

Aluminium pans can leave shiny metal marks on the pan supports. Reduce the marking by regularly cleaning the pan supports and ensuring the bases of new pans are well scrubbed to remove loose deposits.

After cleaning the burner parts and pan supports dry them thoroughly before replacing.

HINTS AND TIPS

- If food spills during cooking move the pan to another burner to finish cooking. Then the soiled parts can be cleaned as soon as they are cool enough and before the spill burns on.

Do not leave accidental spillage on the hob or removable parts. The spillage should be wiped up and the parts washed and carefully dried as soon as the hob, pan support and burner parts are cool enough to touch.

- Clean the wells of the burner body if spillage has entered when the hob has cooled.

REPLACING THE HOB BURNER PARTS

1. Crown to burner body

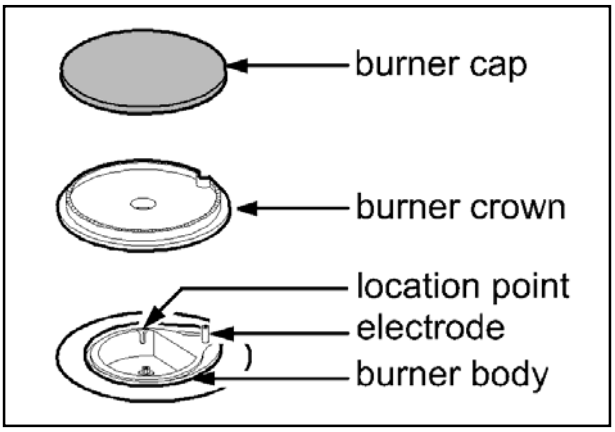
   Do not force the crown on to the burner body. Make sure the hole in the crown is over the electrode. Check that the location pegs sit in the slots in the body. Check that the crown can be moved slightly from side to side.

2. Cap to crown

   Place the burner cap centrally on top of the crown with the enamel side up. Move sideways and front to back to check the cap is properly fitted.

3. Check for ignition

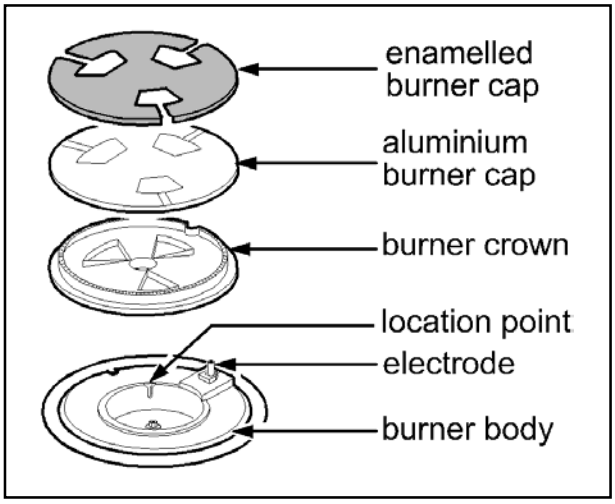
   If a burner will not light, check the crown and cap positions.



REPLACING THE ULTRA RAPID BURNER CAP

The Ultra Rapid burner cap is in two parts.

1. Ensure the aluminium part is fitted correctly before placing the enamelled cap in the same orientation on top.
2. Move the cap sideways and front to back to check the cap is properly fitted.



TO REPLACE THE PAN SUPPORT

1. Position the location pegs on the pan support over the location points on the hotplate and gently ease the pan support into place.

Ensure the pan support has been carefully dried and is correctly fitted before use.

CARE AND CLEANING THE WOODEN SURROUND OF THE APPLIANCE

- Clean timber surfaces with a sparing amount of warm water, a drop of washing up liquid and a well wrung cloth.
- Always mop up spills of water and other liquids straight away. **Do not** allow liquids to stand on wooden surfaces for any period of time.

CLEANING THE OVEN AND OVEN FURNITURE

For cleaning instructions relating to the oven and its furniture please refer to the ZBM 799 Instruction Book.

SOMETHING NOT WORKING?

Please carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one which you can solve yourself without the expense of a service call.

If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

PROBLEM	POSSIBLE SOLUTION
For problems relating to the oven please refer to the ZBM 799 operating instructions.	
The hob burners will not light	Ensure the burner parts have been placed correctly. See page 11. Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances such as central heating or gas fire are working.
Having difficulty cleaning any part of the hob	Check that the instructions for care and cleaning beginning on page 9 are being followed.

SERVICE AND SPARE PARTS

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:-

0870 5 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working?".

When you contact the Service Force Centre you will need to give the following details:
1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

CUSTOMER CARE DEPARTMENT

For general enquires concerning your Zanussi appliance, or for further information on Zanussi products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.zanussi.co.uk

Customer Care Department
Zanussi
55 – 77 High Street
Slough
Berkshire
SL1 1DZ
0870 5 727727 (*)

*calls to this number may be recorded for training purposes.

GUARANTEE CONDITIONS

STANDARD GUARANTEE CONDITIONS

We, Zanussi, undertake that if within 12 months of the date of the purchase this Zanussi appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Zanussi service centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30am** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Zanussi manufacture which are not marketed by Zanussi.

TECHNICAL DETAILS

Loading info : Gas hotplate

	Natural gas
L.H.F. – Simmer -	1.0 Kw (3412 Btu/h)
Injector marking	070
L.H.R. / R.H.R. – Normal-	1.8 Kw (6142 Btu/h)
Injector marking	096
R.H.F. – Rapid -	2.8 Kw (9554 Btu/h)
Injector marking	119
Centre. – Ultra Rapid -	3.5Kw (11942 Btu/h)
Injector marking	136

Physical Characteristics –

Height:	940 mm
Width:	1050 mm
Depth: (excluding handles)	600 mm
Weight:	100 Kg Net
Gas connection :-	Rear right hand side of appliance at hotplate level Rc ½ (½" B.S.P. female)
Electrical connection :-	230 / 240 V 50 Hz mains 3 cable is supplied with an integral, moulded plug fitted with a 3 amp fuse.

GAS CATERGORY	COUNTRIES OF DESTINATION
CAT. I_{2H}	GB, IE
CAT. I_{3+}	GB, IE

CE This appliance complies with: European Council Directive 73/23/EEC.
EMC Directive 89/336/EEC.
CE Marking Directive 93/68/EEC.

INSTALLATION INSTRUCTIONS

For Instructions relating to the oven please refer to the ZBM 799 Instruction Book

WARNINGS

- This appliance must be installed by a qualified electrician/competent person (CORGI Registered). Safety may be impaired if installation is not carried out in accordance with these instructions.
- Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. The rating plate can be seen by opening the oven door.
- **Do not** alter the electrical circuitry of this appliance.

Warning: This appliance must be earthed.

THINGS TO NOTE

- When fitting this appliance the recommended dimensions as shown in Fig. 1 and the instructions on 'Location of appliance' must be followed.
- Enquiries regarding the installation of the cooker point if required should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The cooker point should be within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency.

NOTE: HOUSE CIRCUIT

Earth leakage / continuity tests must be carried out before the appliance is connected to the mains supply and rechecked after fitting.

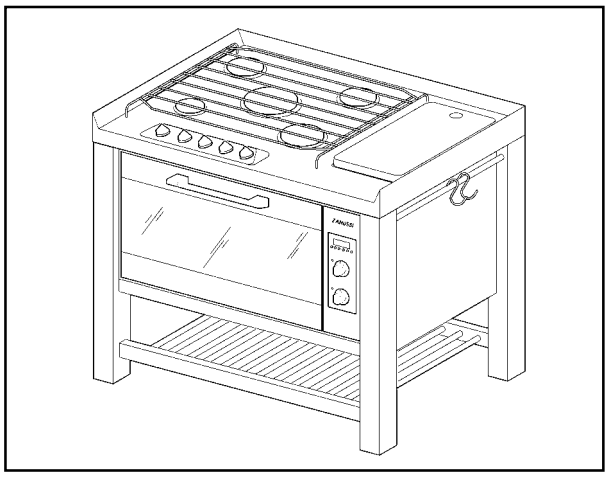
INSTALLATION INSTRUCTIONS

MOVING THE APPLIANCE

You may damage some soft or badly fitted floor coverings when you move the appliance. The floor coverings under the appliance should be securely fixed so it does not ruck up when you move the appliance across it.

Two people may be required to move the appliance.

1. Remove all oven furniture.
2. Close the oven door.
3. Lift the appliance by holding the bottom of the wooden side panels.
4. This appliance is heavy and care must be taken when moving it. **Do not** try to move the appliance by the pulling the door handle.



IMPORTANT – SAFETY REQUIREMENTS

This appliance must be installed in accordance with the Gas Safety (Installation and Use) Regulations Current Editions and the I.E.E. Wiring Regulations. Detailed recommendations are contained in the following British Standard Codes of Practice – BS.6172, BS.5440: Part 2 and B.S.6891. All British Standards must be 'Current Editions'.

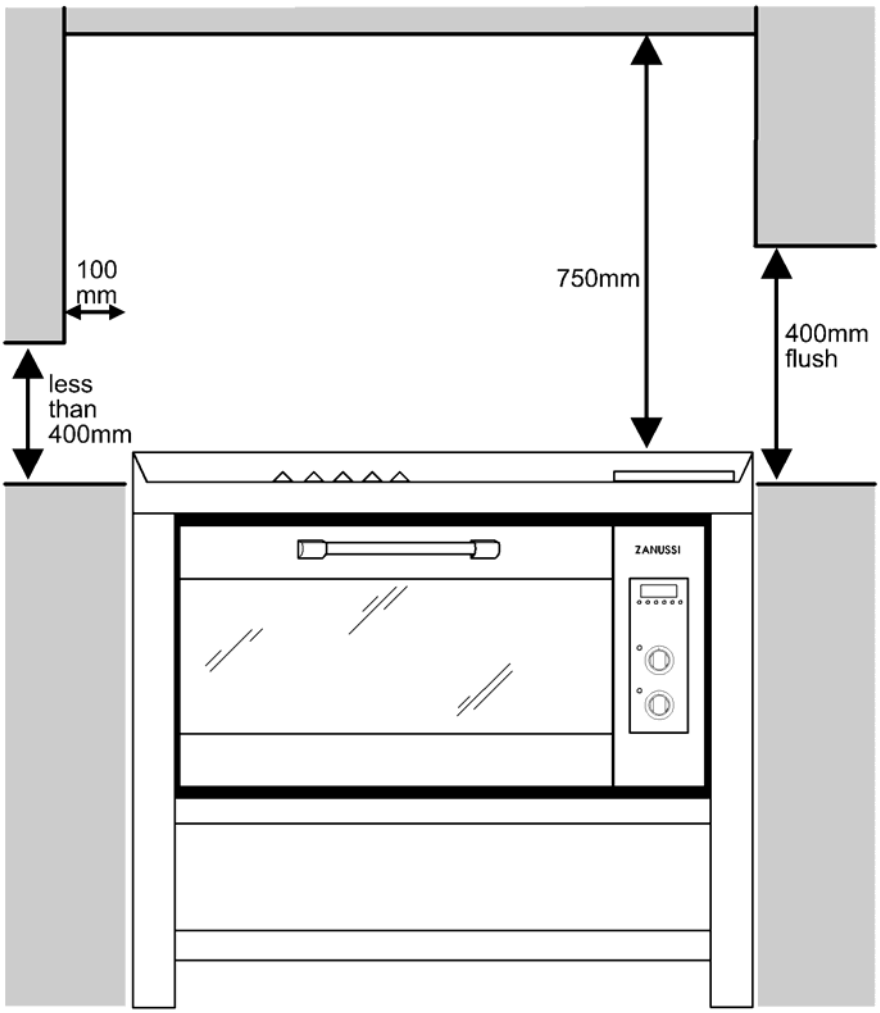
PROVISION FOR VENTILATION

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with the current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
The room containing the appliance should have an air supply in accordance with BS.5440: Part 2 Current Edition. All rooms require an openable window or equivalent and some rooms will require a permanent vent as well. For room volumes up to $5m^3$ an air vent of $100cm^2$ is required: for room volumes between $5m^3$ and $10m^3$ an air vent of $50cm^2$ is required. If the room has a door that opens directly to the outside, no air vent is required. For room volumes that exceed $11m^3$ no air vent is required. If there are other fuel burning appliances in the same room, BS.5440: Part 2 Current Edition should be consulted to determine the requisite air vent requirements.
Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

LOCATION OF APPLIANCE

This appliance is not for commercial use and must only be installed in domestic premises.
This appliance must not be installed in a bed-sitting room of volume less than $20m^3$ or in a bathroom, shower or garage. This is a type 'X' appliance, it is essential that the appliance is positioned as stated below i.e. shelves, wall cabinets and cooker hoods must be fitted a minimum of 750mm directly above the top of the hotplate (or greater for cooker hoods if recommended by manufacturers instructions) and 400mm above the hotplate when fitted in line with the outside of the appliance. If the units are intended to be fitted adjacent to the appliance but less than 400mm above the hotplate, then a minimum space of 100mm must be maintained between the sides of the unit and the appliance. The hotplate must be a minimum of 5mm above the height of adjacent units. Curtains must not be fitted immediately behind the appliance or within 150mm of the sides of the hotplate. If fitted next to or between two base units a minimum space of 1mm must be left between each unit and the sides of the appliance.

Fig 1



CONNECTING TO THE ELECTRICITY SUPPLY

WARNING: THIS APPLIANCE MUST BE EARTHED.

DO NOT EARTH THIS APPLIANCE TO THE GAS SUPPLY PIPING.

This appliance must be connected to 230V-240V A.C. 50Hz supply. It is supplied with 2 metres of 5 amp 3 core cable incorporating a moulded 13 amp plug, fitted with a 3 amp fuse, which can be plugged directly into the nearest suitable socket. If this is not long enough, the supply cable can be replaced totally by a longer cable at least 0.75mm^2 nominal cross sectional area (24/0.2mm). Ensure the plug is accessible to the user.

IF THE MOULDED PLUG IS CUT FROM THE CABLE FOR ANY REASON, IT MUST BE DESTROYED OR DISPOSED OF SAFELY, AS THE PROTRUDING WIRES WILL BE AN ELECTRIC SHOCK HAZARD.

If any other type of plug is used it should incorporate a 3 amp fuse in either the plug or adapter or at the distribution board.

If the cable has to be threaded through small apertures in cabinets etc., it may be disconnected from the appliance, then re-connected to as shown in Fig.2.

DO NOT EXTEND THE CABLE USING PLASTIC OR CERAMIC CONNECTION TERMINAL BLOCKS AND/OR INSULATION TAPE.

ALL EXTERNAL WIRING BETWEEN THE APPLIANCE AND THE ELECTRICAL SUPPLY SHALL COMPLY WITH I.E.E. WIRING REGULATIONS.

If the wiring is extended or a completely new cable fitted a 3-pin 13 amp plug should be fitted. (See Fig. 2a). Connect the wires as follows:

BROWN to the Live Terminal.

BLUE to the Neutral Terminal.

GREEN and YELLOW to the Earth Terminal.

As the colours of the wires in the mains lead which you fit may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is GREEN and YELLOW must be connected to the terminal in the plug which is marked with the letter 'E' or by the earth symbol ⏚ or coloured GREEN or GREEN and YELLOW.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter 'N' or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter 'L' or coloured RED.

FIT A 3 AMP FUSE TO THE PLUG HOLDER.

Ensure that the supply cable cannot get caught by the stability chain. **Plug in the appliance.**

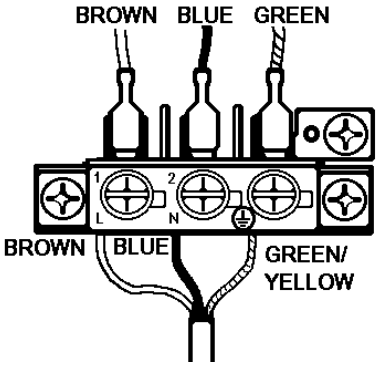


Fig.2

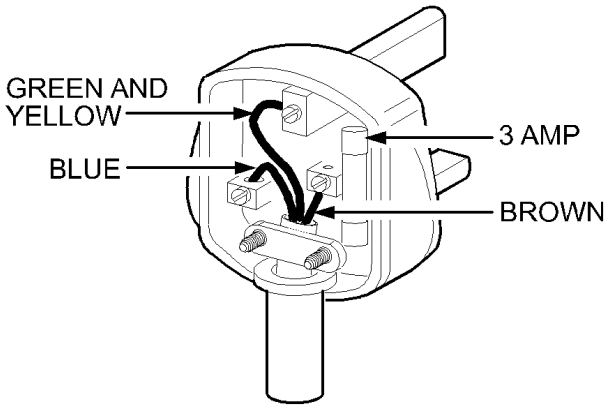


Fig. 2a

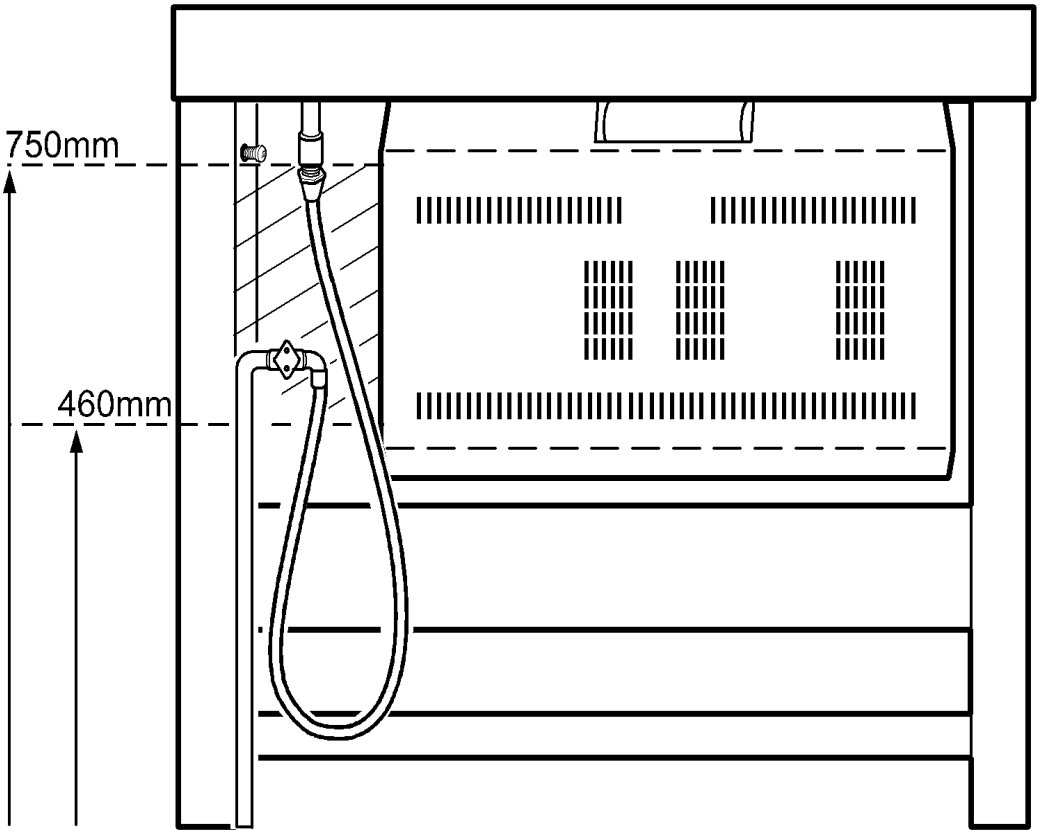
INSTALLATION INSTRUCTIONS

CONNECTING TO GAS

This appliance is designed to be installed with an appliance flexible connection only. Supply piping should not be less than R^{3}/8. Connection is made to the Rc ½ (½" B>S>P>) female threaded entry pipe located just below the hotplate level on the rear left hand side of the appliance. **NOTE: ONLY LIQUID SEALANTS TO BE USED WHEN INLET GAS PIPE IS FITTED I.E.: DO NOT USE P.T.F.E. SEALANT TAPE.** Check for gas soundness after connecting to the gas supply. The gas bayonet connector must be fitted in the shaded area indicated in Fg.3. Take into account that it must be possible to pull the appliance forward sufficiently. The hose must not get caught.

IMPORTANT: FLEXIBLE TUBING USED MUST COMPLY WITH BS.669 CURRENT EDITION.

Fig. 3

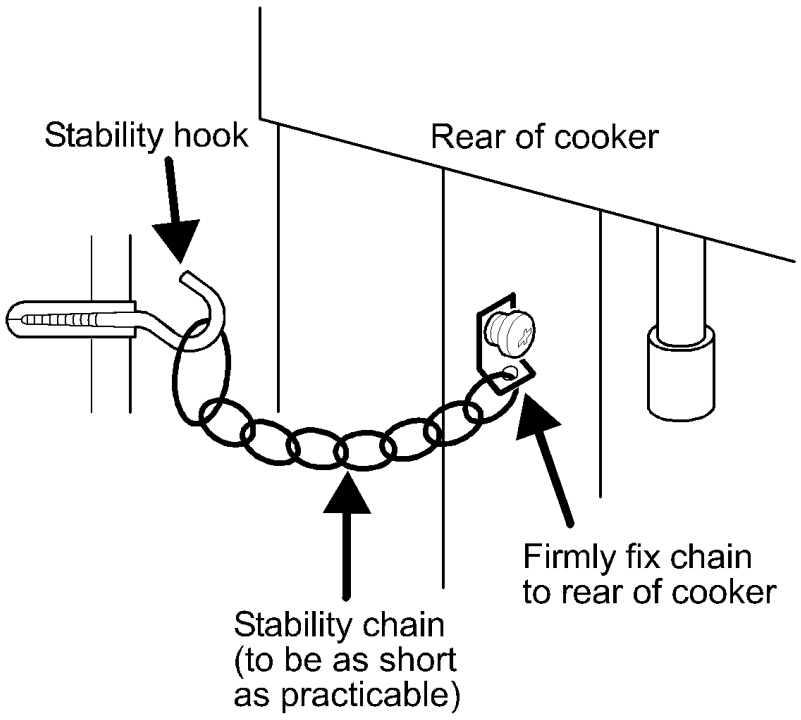


FITTING THE STABILITY CHAIN

It is recommended that if the appliance is to be installed with a flexible supply pipe that a stability chain is fitted and is available from your supplier (see Important Safety Requirements, Page 20). These instructions should be read in conjunction with the leaflet packed with the stability chain.

1. Place the appliance in its intended position and level appliance.
2. Mark a position 100mm in from the to of the rear R.H. corner.
3. Measure down 150mm from this point. This gives the position of the wall anchor point for the stability chain.
4. The stability chain anchor point on the appliance is shown in the diagram fig 4.

Fig. 4



INSTALLATION INSTRUCTIONS

PRESSURE TESTING

1. The rapid injector is used as a pressure test point.
2. Connect the pressure gauge to the Rapid injector.
3. Check the supply pressure by turning the Rapid burner on and one other hotplate burner full on and light the appropriate burner. The pressure should be :-
   (i) for natural gas 20mbar.
4. Turn off the taps, disconnect the pressure gauge.
5. Check operation of each hotplate burner.

CHECKING THE HOTPLATE

Fit the burner crowns and caps ensuring that they are correctly seated. Fit the pan support. Check each of the hotplate burners in turn by turning the hotplate to its full position and holding the knob depressed. As soon as the burners are lit the knob can be released.

GENERAL NOTE

Instruct the user how to use the appliance and its ignition system. Refer the user to the wording in the inside cover which gives advice on the safe operation of the appliance.

NOTES

IMPORTANT NOTICE

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed.

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